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Dutch Apple Pie

Prep Time: 1 hr. Servings: 8 slices

Here's What You Need: 9- or 10-inch pie crust

1 1/3 cup all-purpose flour

½ cup butter blend or ½ unsalted butter + ½ cup vegetable shortening

½ teaspoon salt

1 tablespoon sugar

3 -4 tablespoons ice cold water or orange juice (maybe up to 8, depending on weather)

Here is How You Do It:

Using your hands, rub the first four ingredients together until the mixture is crumbly and still has some larger chunks of butter/vegetable shortening. Make a well in the center of the flour/butter mixture; add to this approx. 3 - 4 tablespoons of ice water or orange juice. Now gently mix the water into flour/butter mixture until a dough is formed. **Note:** Depending on weather conditions or on the flour quality, you may need to add a little more water or flour to reach the desired dough consistency. This process can be performed by hand, mixer or food processor. Knead the dough on a lightly floured surface until is smooth. Roll it into 1 ball, flatten into disk, wrap it in plastic wrap and let it rest in the refrigerator for about an hour.

For the Filling: 3 large or 4 medium apples – peeled and cut into ¼” slices or ½ inch pieces, squeeze of lemon juice, ½ - ¼ cup granulated sugar, 1 Tbsp. flour, and 1 tsp. cinnamon.

For the Crumb Topping: ¾ cup flour, ½ cup brown sugar, ½ stick butter, and 1 teaspoon cinnamon. Place all ingredients in a bowl and, with your finger tip, mix together until it is combined and forms crumbs. Do not over-mix.

Here is How You Do It:

Preheat oven to 400 degrees

Remove one disk from the fridge, roll out dough large enough to cover pie pan on a lightly-floured flat surface. Trim edges with a knife and using a fork puncture holes randomly about 3 or 4 times to vent crust.

Place the cut apples into a bowl. Then add the squeeze of lemon juice and sugar. Mix it until the apples are equally covered with the sugar.

Pour the apple mixture into pie pan lined with piecrust, then top apples with crumb topping. Place pie on top of a cookie sheet into a 400-degree oven for about 45 minutes, or until lightly golden brown.

FOR BEST RESULTS, BAKE IMMEDIATELY OR REFRIGERATE UNTIL READY TO BAKE. IF YOU ARE NOT ABLE TO BAKE THIS PRODUCT THE SAME DAY, ALTHOUGH NOT RECOMMENDED, YOU CAN FREEZE THE RAW PIE, THEN DEFROST IN FRIDGE AND BAKE AS DIRECTED.

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